

# FESTIVE MENU

39.00 for 3 courses



## MAINS

### Roast breast of turkey

pig in blanket, pork & apricot stuffing, roast potatoes, glazed carrots, thyme roasted sprouts, parsnip purée, gravy *1387kcal*

### Roasted rump of beef

'served pink', chive mash, Tenderstem® broccoli, chestnut mushroom sauce *853kcal*

### Pan-fried sea bass

new potatoes, king prawn Provençal sauce, samphire *465kcal*

### Spinach, butternut squash & cranberry tart <sup>VE</sup>

roast potatoes, glazed carrots, thyme roasted sprouts, parsnip purée, gravy *1270kcal*



## STARTERS

### Roasted butternut squash & sage soup <sup>V\*</sup>

served with warm bread, salted butter *512kcal*

### Warm beetroot & red onion tart <sup>VE</sup>

whipped Greek White, sun-dried tomato, candied walnut salad *454kcal*

### Oak-smoked salmon

soft-boiled free-range egg, caper & shallot dressing, toasted crostini *392kcal*

### Duck liver pâté

plum & ginger chutney, toasted brioche *640kcal*



## DESSERTS

### Black forest panna cotta <sup>V</sup>

sour cherry compôte, forest berry sorbet *511kcal*

### Chocolate & praline torte <sup>VE</sup>

chocolate blood orange ice cream *543kcal*

### Burnt basque cheesecake <sup>V</sup>

poached mulled fruit and mulled fruit sauce *475kcal*

### Warm Christmas pudding <sup>V</sup>

hot brandy sauce and spiced fruit compôte *553kcal*

If you have an allergy or intolerance, please speak to a member of our team before you order your food and drinks. For full allergen and dietary information visit our website. Adults need around 2000 kcal a day. A discretionary optional service charge of 10% will be added to your bill.

GET LOST IN A

# CHRISTMAS

WONDERLAND

